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## **TIRAMISU**



### **INGREDIENTS**

3 cups (750ml) strong black coffee, cooled  
3 tablespoons dark rum  
2 eggs, separated  
3 tablespoons caster sugar  
250g mascarpone  
1 cup cream (250ml) whipped  
1 teaspoon vanilla essence  
16 large savoyardi biscuits  
2 teaspoons dark cocoa powder

### **METHOD**

**Step 1.)** Put the coffee & rum in a bowl. Using electric beaters, beat the egg yolks & sugar in a small bowl for 3 minutes, or until thick & pale. Add the mascarpone and vanilla essence & beat until just combined. Fold in the whipped cream with a metal spoon.

**Step 2.)** Beat the egg whites until soft peaks form. Fold quickly & lightly into the cream mixture with a metal spoon, trying not to lose the volume.

**Step 3.)** Dip half the biscuits, one at a time, into the coffee mixture. Drain off any excess coffee & arrange in the base of a deep serving dish. Spread half the cream mixture over the biscuits.

**Step 4.)** Dip the remaining biscuits and repeat the layers. Smooth the surface and lightly dust with cocoa powder. Refrigerate for 2 hours, or until firm, to allow the flavours to develop.